

Grilled Herb Peppered Chicken

Ingredients

4 chicken thighs, boneless and skinless
2 t Chef Elliott's Soul Shaking Seasoning
1 t black pepper
1 t onion powder
1 t garlic powder
1 t curry powder
½ t smoked paprika
1 sm pepper, chopped (whatever heat level you prefer)
Olive oil

Directions

Clean chicken thoroughly by washing off any blood etc. In medium bowl, combine all ingredients except olive oil. Mix well, coating chicken on all sides. Cover and store in refrigerator 2 hours or overnight. Heat flat top grill or frying pan. Drizzle some olive oil to coat. Place marinated chicken (what would be skin side) down. Brown for about 5 – 7 minutes on each side. Plate and garnish.